

AMW 698

INSTALLATION, QUICK START
INSTALLATION, DÉMARRAGE RAPIDE
AUFSTELLUNG, KURZANLEITUNG
INSTALLAZIONE, GUIDA RAPIDA



INSTALLATIE, SNEL AAN DE SLAG
INICIO RÁPIDO PARA LA INSTALACIÓN
INSTALAÇÃO, GUIA DE INICIAÇÃO RÁPIDA
INSTALLATION, SNABBGUIDE



INSTALLATION, HURTIG START
INSTALLASJON, HURTIG START
ASENNUS, PIKAOPAS
ÜZEMBE HELYEZÉS, RÖVID
KEZDÉSI ÚTMUTATÓ



INSTALACE, NÁVOD VE ZKRATCE
INSTALACJA, SKRÓCONA
INSTRUKCJA OBSŁUGI
УСТАНОВКА, КРАТКОЕ
СПРАВОЧНОЕ РУКОВОДСТВО
INŠTALÁCIA, ÚVODNÁ PRÍRUČKA

The Whirlpool logo, featuring the brand name in a bold, sans-serif font with a stylized swirl graphic above the 'i'.

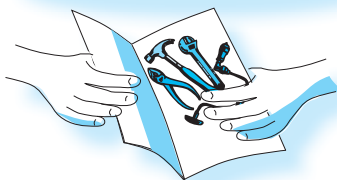
SENSING THE DIFFERENCE



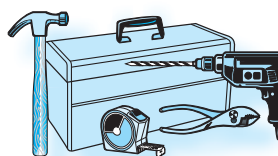
INSTALLATION



MOUNTING THE APPLIANCE



FOLLOW THE SUPPLIED separate mounting instructions when installing the appliance.



PRIOR TO CONNECTING

CHECK THAT THE VOLTAGE on the rating plate corresponds to the voltage in your home.

ENSURE the oven cavity is empty before mounting.

ENSURE THAT THE APPLIANCE IS NOT DAMAGED. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

DO NOT OPERATE THIS APPLIANCE if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

DO NOT USE EXTENSION CORD:



IF THE POWER SUPPLY CORD IS TOO SHORT, have a qualified electrician or serviceman install an outlet near the appliance.

AFTER CONNECTING

THE OVEN CAN BE OPERATED ONLY if the oven door is firmly closed.

THE EARTHING OF THIS APPLIANCE is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

THE FIRST TIME THE OVEN IS SWITCHED ON, you will be asked to set the language and current time. Follow the instructions under the headline "Changing settings" in this instructions for use. The appliance is ready to use after these two steps have been taken.

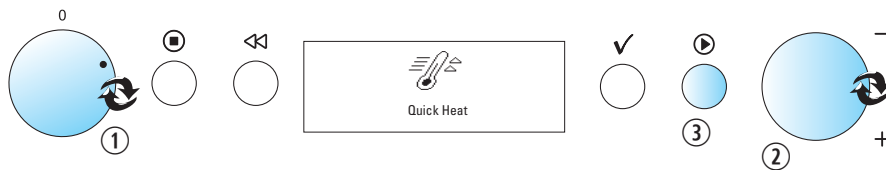
The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.



BEFORE FIRST USE



THE OVEN NEEDS TO BE FULLY HEATED (250 °C) BEFORE FIRST USE (cooking food).
PLEASE USE THE FOLLOWING STEPS to carry out this procedure.



- 1 **TURN THE MULTIFUNCTION KNOB** until you find the Quick Heat function.
- 2 **TURN THE ADJUST KNOB** to set the temperature to 250°C.
- 3 **PRESS THE START BUTTON.**



WHEN THE TEMPERATURE IS REACHED the oven keeps the set temperature for 10 minutes before switching off.

LET THE OVEN COOL TO ROOM TEMPERATURE.

WIPE AND CLEAN THE OVEN cavity with a damp kitchen paper.



IMPORTANT SAFETY INSTRUCTIONS



READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

DO NOT HEAT, OR USE FLAMMABLE MATERIALS in or near the oven. Fumes can create a fire hazard or explosion.

DO NOT USE YOUR MICROWAVE oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

IF MATERIAL INSIDE / OUTSIDE THE OVEN SHOULD IGNITE OR SMOKE IS OBSERVED, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

DO NOT OVER-COOK FOOD. Fire could result.

DO NOT LEAVE THE OVEN UNATTENDED, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

DO NOT USE corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

EGGS

DO NOT USE YOUR MICROWAVE oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.



THIS APPLIANCE CAN BE USED by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

CHILDREN SHALL NOT PLAY with the appliance.

USE, CLEANING AND USER MAINTENANCE shall not be made by children unless they are aged from 8 years and above and supervised.

WARNING!

THE APPLIANCE AND ITS ACCESSIBLE PARTS MAY BECOME HOT during use.

CARE SHOULD BE TAKEN to avoid touching heating elements.

CHILDREN LESS THAN 8 YEARS OF AGE shall be kept away unless continuously supervised.

DO NOT USE YOUR MICROWAVE oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.



IF THE MAINS CORD NEEDS REPLACING it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN. It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.

DO NOT REMOVE ANY COVER.

THE DOOR SEALS AND THE DOOR SEAL AREAS must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.





IMPORTANT PRECAUTIONS



GENERAL

THIS APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY!

THIS APPLIANCE IS INTENDED to be used built-in. Do not use it freestanding.

THIS APPLIANCE IS INTENDED for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

THE APPLIANCE SHOULD NOT BE OPERATED without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.

IF YOU PRACTICE OPERATING the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

DO NOT USE THE CAVITY for any storage purposes.

REMOVE WIRE TWIST-TIES from paper or plastic bags before placing bag in the oven.



DEEP-FRYING

DO NOT USE YOUR MICROWAVE oven for deep-frying, because the oil temperature cannot be controlled.



USE HOT PADS OR OVEN MITTS to prevent burns, when touching containers, oven parts, and pan after cooking.

LIQUIDS

E.G. BEVERAGES OR WATER. Overheating the liquid beyond boiling point can occur without evidence of bubbling.

This could result in a sudden boil over of the hot liquid.

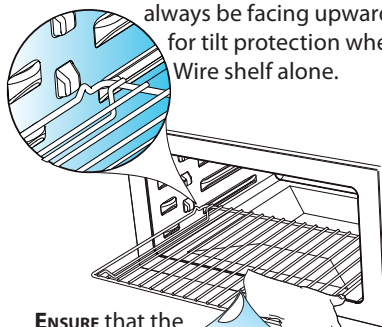
To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.



TILT PROTECTION

THE WIRE SHELF has a small hump which is to always be facing upwards. It is used for tilt protection when using the Wire shelf alone.



ENSURE that the Tilt protection hump is always facing backwards when the Wire shelf is pushed in.

LIFT THE FRONT OF THE SHELF lightly upwards when it is stopped by the tilt protection and gently pull to release it.

CAREFUL

ALWAYS REFER to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

AFTER HEATING BABY FOOD or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.



This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.

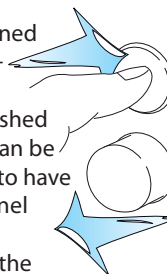
Ensure the Lid and the Teat is removed before heating!

PUSH - PUSH KNOBS

THE KNOBS OF THIS OVEN are aligned with the buttons on the panel, at delivery.

The knobs will slide out if pushed and their various functions can be accessed. It is not necessary to have them protruding from the panel during operation.

Simply push them back into the panel when you are done with the setting and continue to operate the oven.





ACCESSORIES



GENERAL

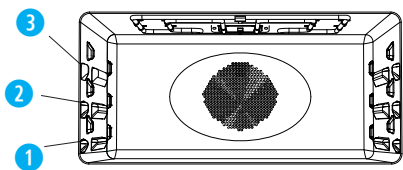
THERE ARE a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

ENSURE THAT THE UTENSILS YOU USE are oven proof and allow microwaves to pass through them before cooking.



LEVEL INDICATOR

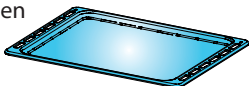
WHEN SOME FUNCTIONS ARE SELECTED, the level indicators will flash and lit. First the levels possible to use with this function flashes briefly and then the recommended level is lit. In this example the level 1 & 3 would flash briefly leaving the recommended level 2 lit.



BAKING PLATE

USE THE BAKING PLATE when cooking or baking with Convection Bake.

NEVER USE IT in combination with microwaves.

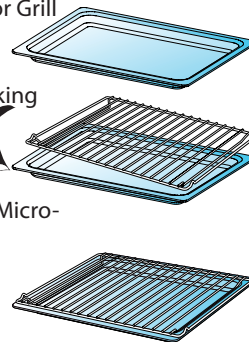


GLASS DRIP TRAY

USE THE GLASS DRIP TRAY beneath the wire shelf when using the Grill or Grill and Microwaves in combination. It may also be used as a cooking utensil or as a baking plate when using Convection Bake combined with Microwaves.

THE GLASS DRIP TRAY is used to collect the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

ALWAYS USE THE GLASS DRIP TRAY when using microwaves. It shall be placed on shelf level 1. Avoid placing vessels directly on the oven bottom.



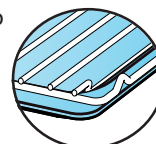
WIRE SHELF


USE THE WIRE SHELF with all cooking methods, except when using the Microwave function only. The Wire shelf allows hot air circulation around the food.

When you put food directly on the Wire shelf, place the Glass drip tray under it.

ENSURE the tilt protection hump is facing outwards when you push the glass driptray & Wire shelf combination into the oven.


The Wire shelf may be used with Convection Bake. It may also be used when you combine these functions with Microwaves.







START PROTECTION


THE **START PROTECTION** FUNCTION IS ACTIVATED ONE MINUTE AFTER the oven has returned to "stand by mode".







THE DOOR MUST BE OPENED AND CLOSED e.g. putting food into it, before the safety lock is released.

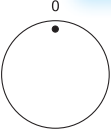



Safety Lock is activated
close door and press 




KEY LOCK











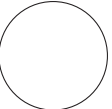
①

19:30



①





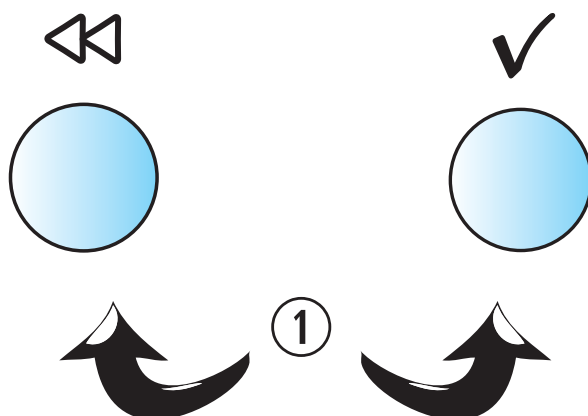
1 PRESS THE **BACK** AND **OK** buttons simultaneously and keep pressed until two beeps are heard (3 seconds).

USE THIS FUNCTION to hinder children from using the oven unattended.

A CONFIRMATION MESSAGE is displayed for 3 seconds before returning to the previous view.
WHEN THE LOCK IS ACTIVE, all buttons and knobs except the off button are non-responsive.



THE KEY LOCK IS DEACTIVATED by pressing the off button or opening the door.





DONENESS (AUTO FUNCTIONS ONLY)

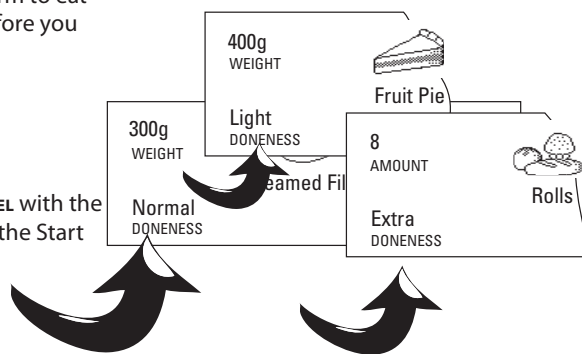


DONENESS IS AVAILABLE in most of the auto functions. You have the possibility to personally control the end result through the Adjust doneness feature. This feature enables you to achieve higher or lower end temperature compared to the default standard setting.

WHEN USING one of these functions the oven chooses the default standard setting. This setting normally gives you the best result. But if the food you heated became too warm to eat at once, you can easily adjust this before you use that function the next time.

DONENESS	
LEVEL	EFFECT
EXTRA	YIELDS HIGHEST END TEMPERATURE
NORMAL	DEFAULT STANDARD SETTING
LIGHT	YIELDS LOWEST END TEMPERATURE

THIS IS DONE BY SELECTING A DONENESS LEVEL with the Up & Down buttons before pressing the Start button.



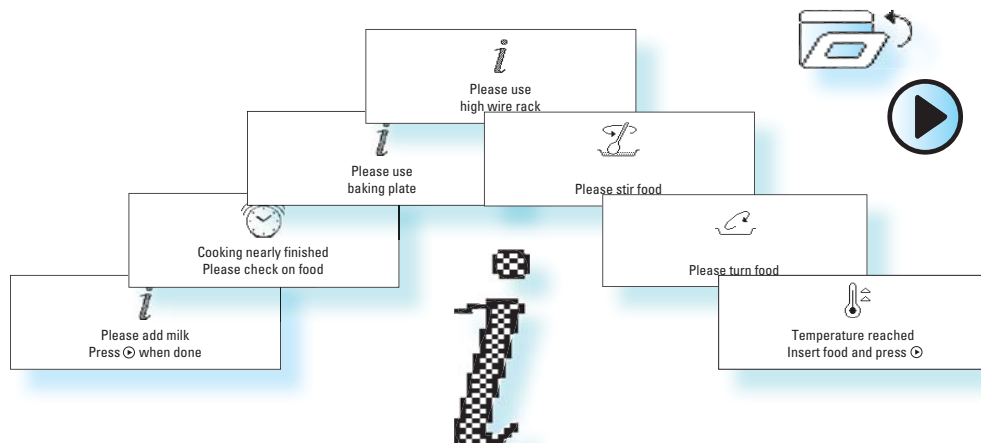
MESSAGES



WHEN USING SOME OF THE FUNCTIONS the oven may stop and prompt you to perform an action or simply advice on which accessoire to use.

WHEN A MESSAGE APPEAR:

- 🔔 Open the door (if needed).
- 🔔 Perform the action (if needed).
- 🔔 Close the door and restart by pressing the Start button.





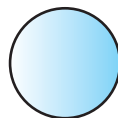
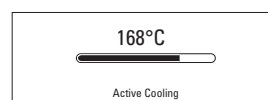
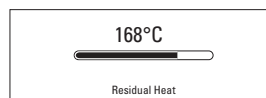
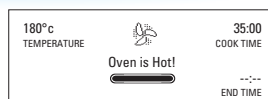
COOLING DOWN



WHEN A FUNCTION IS FINISHED, the oven may carry out a cooling procedure. This is normal. After this procedure the oven switches off automatically.

IF THE TEMPERATURE IS HIGHER THAN 100°C, the current cavity temperature is displayed. Be careful not to touch the cavity inside when removing food. Use oven mittens.

IF THE TEMPERATURE IS LESS THAN 50°C, the 24 hour clock is displayed.



SHORTCUTS

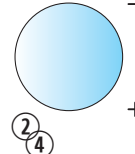
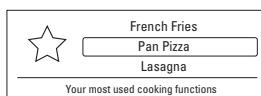
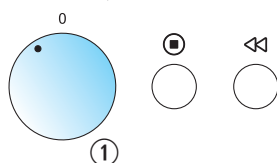
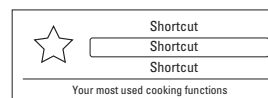


TO FAVOR THE EASE OF USE, the oven automatically compiles a list of your favorite shortcuts for you to use.

WHEN YOU BEGIN using your oven, the list consists of 10 empty positions marked "shortcut". As you use the oven over time, it will automatically fill in the list with shortcuts to your most frequently used functions.

WHEN YOU ENTER THE SHORTCUT MENU, the function you have been using mostly, will be pre-selected and positioned as shortcut #1.

NOTE: the order of functions presented in the shortcut menu will automatically change according to your cooking habits.



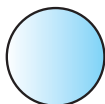
- 1 TURN THE **MULTIFUNCTION KNOB** until Shortcut is displayed.
- 2 TURN THE **ADJUST KNOB** to choose your favorite shortcut. The most frequently used function is pre-selected.
- 3 PRESS THE **OK** BUTTON to confirm your selection.
- 4 TURN THE **ADJUST KNOB / OK** BUTTON to make the needed adjustments.
- 5 PRESS THE **START** BUTTON.

ON/OFF

THE APPLIANCE IS TURNED ON or OFF using the On/Off button or simply by turning the Multifunction Knob.



WHEN THE APPLIANCE IS TURNED ON, all buttons & knobs function normally and the 24 hour clock is not displayed.

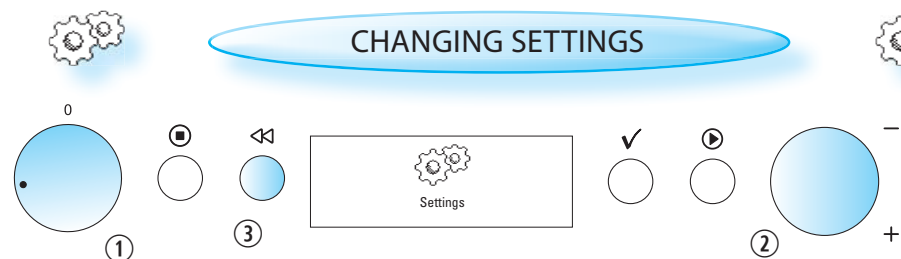


WHEN THE APPLIANCE IS TURNED OFF. The 24 hour clock is displayed.

NOTE: The oven behavior may differ from the above described, depending on the ECO function being turned ON or OFF (see ECO for more information).

THE DESCRIPTIONS IN THIS IFU assume that the oven is turned ON .

CHANGING SETTINGS



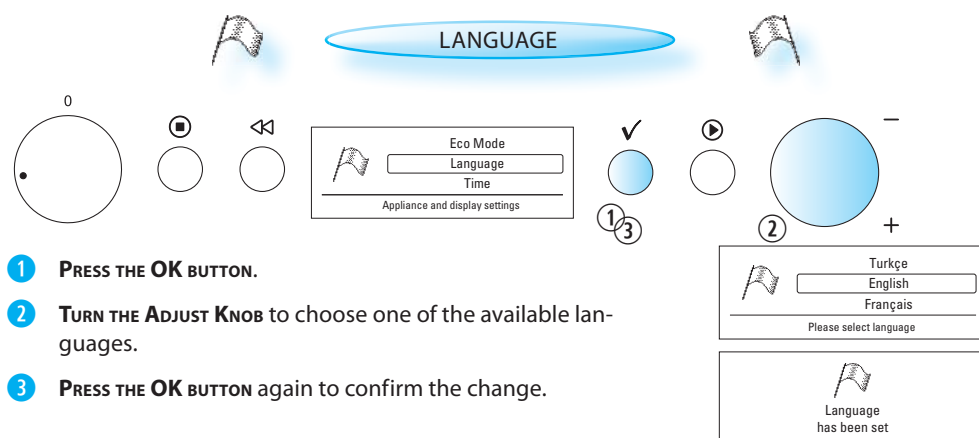
- 1** TURN THE **MULTIFUNCTION KNOB** until Settings is shown.
- 2** TURN THE **ADJUST KNOB** to choose one of the settings to adjust.

WHEN THE APPLIANCE IS FIRST PLUGGED IN it will ask you to set the Language and 24 hour Clock.

AFTER A POWER FAILURE the Clock will flash and needs to be reset.

YOUR OVEN HAS a number of functions which can be adjusted to your personal taste.

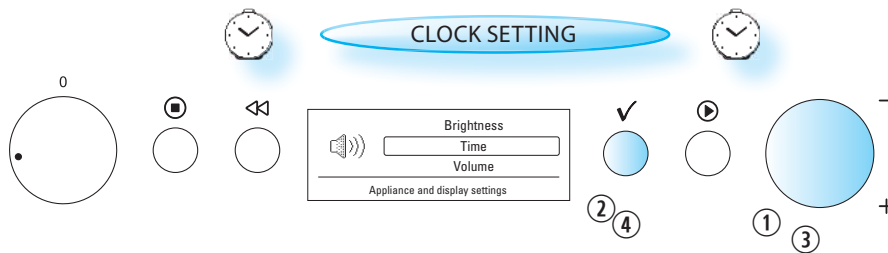
LANGUAGE



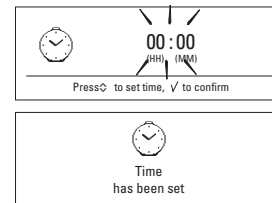
- 1** PRESS THE **OK** BUTTON.
- 2** TURN THE **ADJUST KNOB** to choose one of the available languages.
- 3** PRESS THE **OK** BUTTON again to confirm the change.



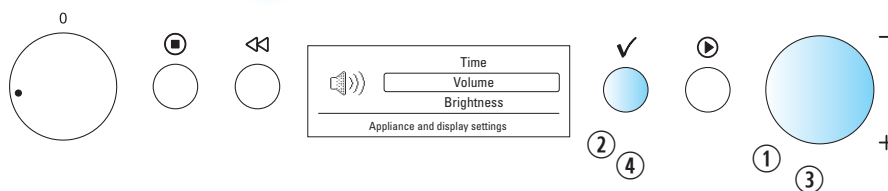
CHANGING SETTINGS



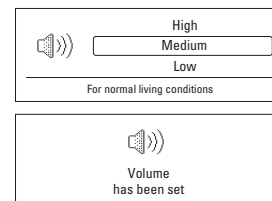
- 1 TURN THE **ADJUST KNOB** until Time is displayed.
 - 2 PRESS THE **OK** BUTTON. (The digits flicker).
 - 3 TURN THE **ADJUST KNOB** to set the 24 hour clock.
 - 4 PRESS THE **OK** BUTTON again to confirm the change.
- THE CLOCK IS SET AND IN OPERATION.**



SOUND SETTING

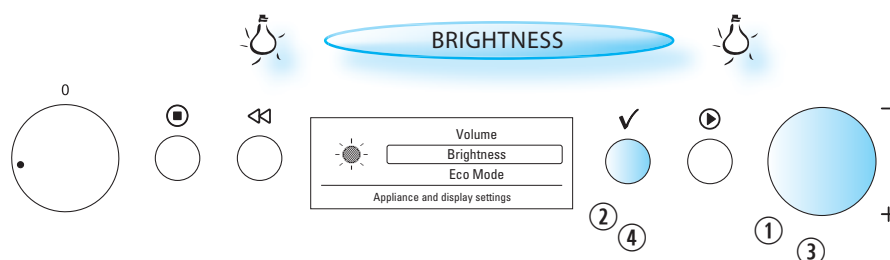


- 1 TURN THE **ADJUST KNOB** until Volume is displayed.
- 2 PRESS THE **OK** BUTTON.
- 3 TURN THE **ADJUST KNOB** to set the volume on high, medium, low or mute.
- 4 PRESS THE **OK** BUTTON again to confirm the change.

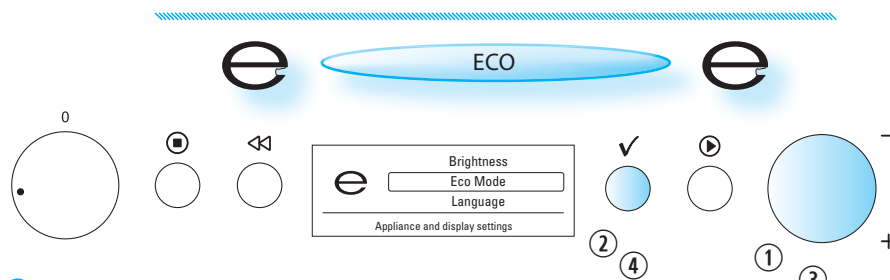
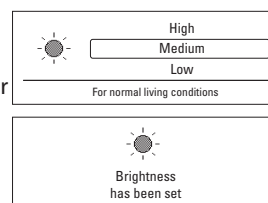




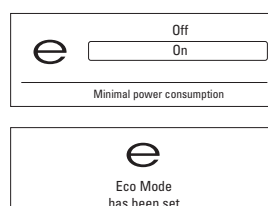
CHANGING SETTINGS



- 1 TURN THE **ADJUST KNOB** until Brightness is displayed.
- 2 PRESS THE **OK** BUTTON.
- 3 TURN THE **ADJUST KNOB** to set the level of brightness suitable to your preference.
- 4 PRESS THE **OK** BUTTON again to confirm your selection.



- 1 TURN THE **ADJUST KNOB** until Eco Mode is displayed.
- 2 PRESS THE **OK** BUTTON.
- 3 TURN THE **ADJUST KNOB** to turn the ECO setting ON or OFF.
- 4 PRESS THE **OK** BUTTON again to confirm the change.



WHEN ECO IS ON, the display will automatically dim down after a while to save energy. It will automatically light up again when a button is pressed or the door is opened.

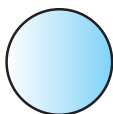
WHEN OFF IS SET, the display will not turn off and the 24 h clock will always be visible.



CHANGING SETTINGS



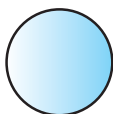
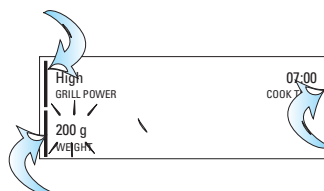
DURING COOKING



ONCE THE COOKING PROCESS HAS BEEN STARTED:

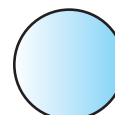
The time can easily be increased in 30-second steps by pressing the Start button. *Each press* increases the time with 30 seconds or 1 minute depending on function. You may also Turn the Adjust Knob to increase or decrease the time.

BY TURNING THE ADJUST KNOB, you may toggle between the parameters to select which you wish to alter.



PRESSING THE OK BUTTON selects and enables it to be changed (it flashes). Turn the Adjust Knob to alter your setting.

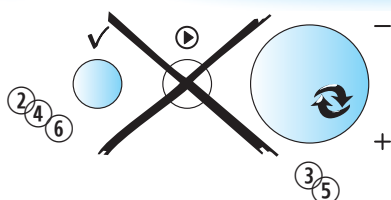
PRESS THE OK BUTTON AGAIN to confirm your selection. The oven continues automatically with the new setting.



BY PRESSING THE BACK BUTTON you may return directly to the last parameter you changed.








DELAYED START



USE THIS FUNCTION when you need to have the cooking finished at a specific time. The oven needs to know the desired cooking duration and the time of day when the food should be ready.

- 1 FOLLOW THE SETTING PROCEDURE** for the function you wish to use and stop when the cooking time has been set.
Do not press start button.
- 2 PRESS THE OK BUTTON.**
- 3 TURN THE ADJUST KNOB** to select End Time.
- 4 PRESS THE OK BUTTON** to confirm your selection.
- 5 TURN THE ADJUST KNOB** to set the Cooking End Time.
- 6 PRESS THE START BUTTON** Delayed Start is activated and the time remaining to oven start is displayed.

DELAYED START WORKS WITH THESE FUNCTIONS	
	CONVENTIONAL
	GRILL
	TURBO GRILL
	CONVECTION BAKE
	FORCED AIR

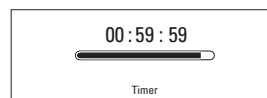
NOTE:

IF THE COOKING DURATION (TIME) IS NOT SET, the oven will run continuously during 4 hours before automatically turning off.

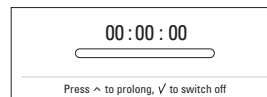


- 1 **TURN THE OVEN OFF** by turning the Multifunction Knob to the Zero position or pressing the On / Off button.
- 2 **PRESS THE OK BUTTON.**
- 3 **TURN THE ADJUST KNOB** to set the desired length of the timer.
- 4 **PRESS THE OK BUTTON** to start the timer countdown.

USE THIS FUNCTION when you need a kitchen timer to measure exact time for various purposes such as cooking eggs or letting the dough rise before baking etc. **THIS FUNCTION IS ONLY AVAILABLE** when the oven is switched off or in standby mode.



AN ACOUSTIC SIGNAL will be heard when the timer has finished to count down.



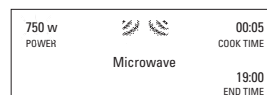
PRESSING THE On / OFF BUTTON before the timer has finished will switch the timer off.



COOK & REHEAT WITH MICROWAVES



- 1 **TURN THE MULTIFUNCTION KNOB** until Microwave is shown.
- 2 **TURN THE ADJUST KNOB** to set the cooking time.
- 3 **PRESS THE OK BUTTON** to confirm your setting.
- 4 **TURN THE ADJUST KNOB** to set the microwave power level.
- 5 **PRESS THE START BUTTON.**



USE THIS FUNCTION for normal cooking and reheating, such as vegetables, fish, potatoes and meat.



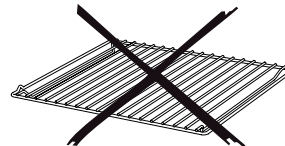
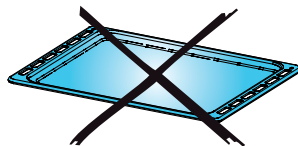
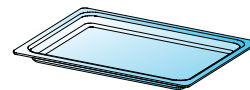
COOK & REHEAT WITH MICROWAVES

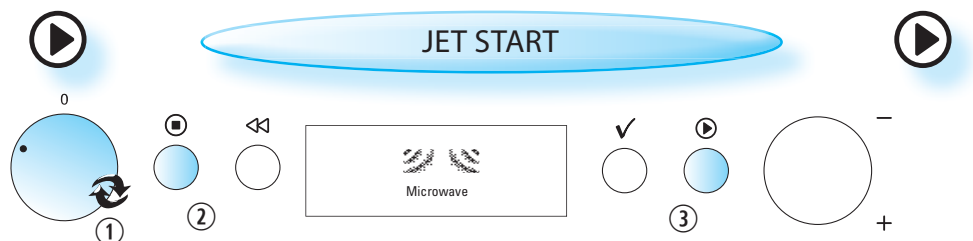


POWER LEVEL


MICROWAVES ONLY	
POWER	SUGGESTED USE:
850 W	REHEATING OF BEVERAGES , water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	COOKING OF VEGETABLES , meat etc.
650 W	COOKING OF fish .
500 W	MORE CAREFUL COOKING e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	SIMMERING STEWS , melting butter & chocolate.
160 W	DEFROSTING . Softening butter, cheeses.
90 W	SOFTENING Ice cream.
0 W	WHEN USING the Timer only.

ALWAYS USE THE GLASS DRIP TRAY when using this function.





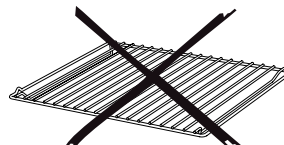
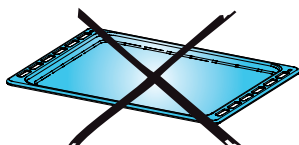
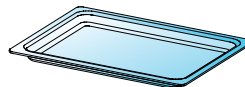
- 1 **TURN THE MULTIFUNCTION KNOB** until Microwave is shown.
- 2 **PRESS THE ON / OFF BUTTON.**
- 3 **PRESS THE START BUTTON TO AUTOMATICALLY START** with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds.

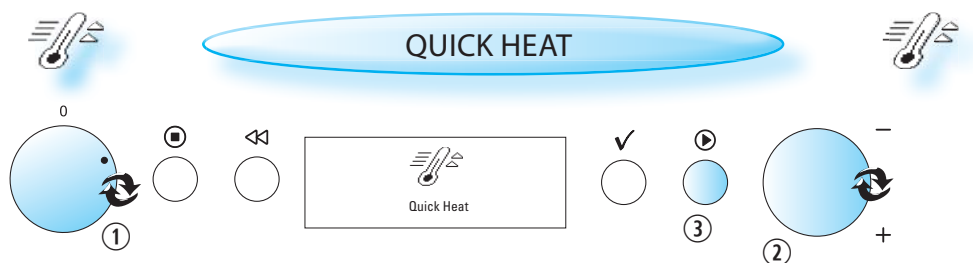
850 W POWER		00:30 COOK TIME
	Microwave	19:00 END TIME

USE THIS FUNCTION for quick reheating of food with a high water content such as; Clear Soups, Coffee or Tea.

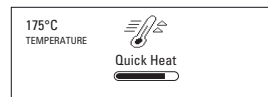
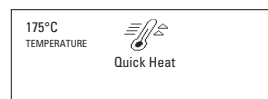
THIS FUNCTION IS ONLY AVAILABLE when the oven is switched off or in standby mode while the Multifunction Knob is in the Microwave position.

ALWAYS USE THE GLASS DRIP TRAY when using this function.





- 1 **TURN THE MULTIFUNCTION KNOB** until you find the Quick Heat function.
- 2 **TURN THE ADJUST KNOB** to set the temperature.
- 3 **PRESS THE START BUTTON.**

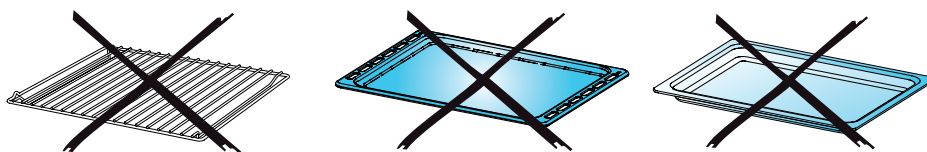


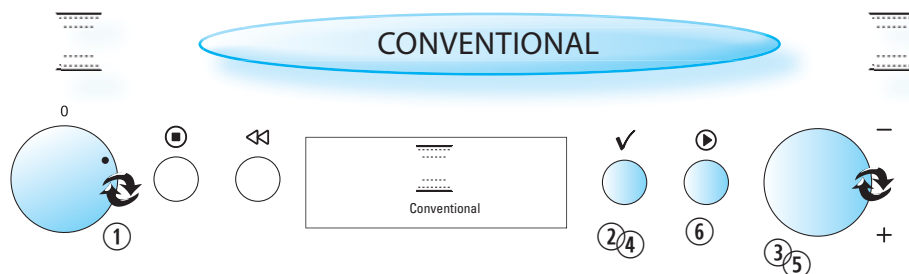
USE THIS FUNCTION TO PREHEAT the empty oven.

PREHEATING is always done with the oven empty just like you would in a conventional oven before cooking or baking.

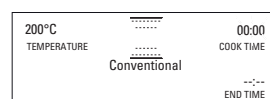
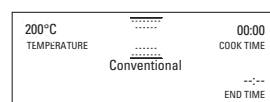
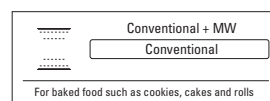
DO NOT PLACE FOOD BEFORE OR DURING preheating in the oven. It will be burned from the intense heat. Once the heating process has been started the temperature can easily be adjusted with the Up / Down buttons.

WHEN THE SET TEMPERATURE IS REACHED The oven then keeps the set temperature for 10 minutes before switching off. During this time, it is waiting for you to, insert food and choose a Forced Air function to begin cooking.





- 1 TURN THE MULTIFUNCTION KNOB to the Conventional position.
- 2 PRESS THE OK BUTTON to confirm your selection.
- 3 TURN THE ADJUST KNOB to set the temperature.
- 4 PRESS THE OK BUTTON to confirm your selection.
- 5 TURN THE ADJUST KNOB to set the cooking time.
- 6 PRESS THE START BUTTON.

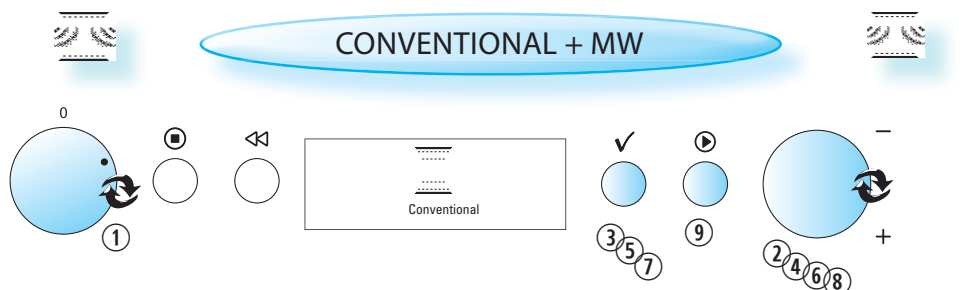


USE THIS FUNCTION just as you use your traditional oven when baking Cookies, Cakes, Rolls and Meringues.

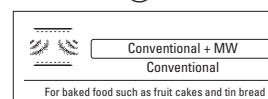
NOTE: If time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

WHEN COOKING FOOD IN DISHES, place the dishes on the Wire shelf.

USE BAKING PLATE for rolls and pizzas.



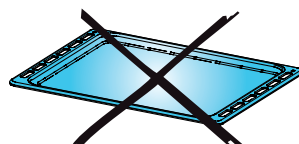
- 1 TURN THE MULTIFUNCTION KNOB to the Conventional position.
- 2 TURN THE ADJUST KNOB to the Conventional + MW position.
- 3 PRESS THE OK BUTTON to confirm your selection.
- 4 TURN THE ADJUST KNOB to set the cooking time.
- 5 PRESS THE OK BUTTON to confirm your selection.
- 6 TURN THE ADJUST KNOB to set the temperature.
- 7 PRESS THE OK BUTTON to confirm your selection.
- 8 TURN THE ADJUST KNOB to set the microwave power level.
- 9 PRESS THE START BUTTON.

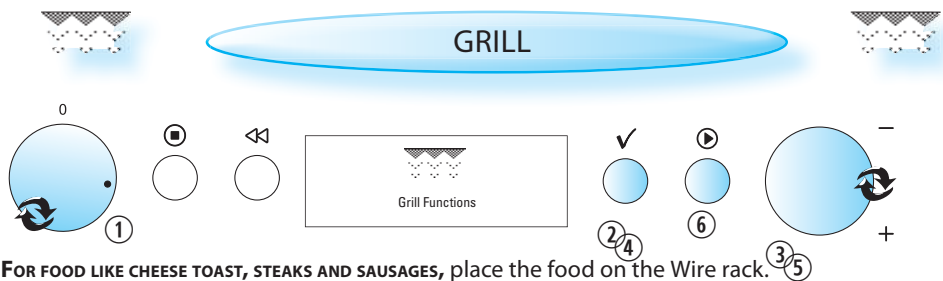


USE THIS FUNCTION to bake Fruit Cakes, Tin Bread and Frozen Convenience Food.

CHOOSING POWER & SHELF LEVEL

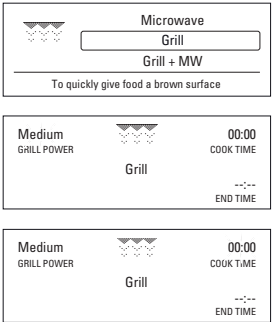
CONVENTIONAL + MW			
SUGGESTED USE	TEMPERATURE	MICROWAVE POWER	SHELF LEVEL
GRATINS, FISH.	As recommended in the recepies.	350 W	2
ROASTS.		160 W	1
BREAD.		90 W	1
BROWNING ONLY DURING COOKING.		0 W	





FOR FOOD LIKE CHEESE TOAST, STEAKS AND SAUSAGES, place the food on the Wire rack. ③⑤

- ① TURN THE **MULTIFUNCTION KNOB** until Grill is shown.
- ② PRESS THE **OK** BUTTON to confirm your selection.
- ③ TURN THE **ADJUST KNOB** to set the Grill power level.
- ④ PRESS THE **OK** BUTTON to confirm your setting.
- ⑤ TURN THE **ADJUST KNOB** set the cooking time.
- ⑥ PRESS THE **START** BUTTON.



USE THIS FUNCTION TO quickly give a pleasant brown surface to food.

ENSURE THAT THE UTENSILS used are heat resistant and oven proof before grilling with them.
DO NOT USE PLASTIC utensils when grilling. They will melt. Items of wood or paper are not suitable either.

CHOOSING POWER & SHELF LEVEL

PREHEAT THE GRILL for 3 - 5 minutes on High grill power level.

GRILL		
SUGGESTED USE	GRILL POWER	SHELF LEVEL
CHEESE TOAST, HAMBURGERS, MEAT.	HIGH	3
SAUSAGES, GRILL SPIT.	MEDIUM	3
LIGHT BROWNING OF FOOD SURFACES.	HIGH	

GRILL + MW

- 1 TURN THE MULTIFUNCTION KNOB to the Grill position.
- 2 TURN THE ADJUST KNOB to the Grill + MW position.
- 3 PRESS THE **OK** BUTTON to confirm your selection.
- 4 TURN THE ADJUST KNOB to set the cooking time.
- 5 PRESS THE **OK** BUTTON to confirm your selection.
- 6 TURN THE ADJUST KNOB to set the Grill power level.
- 7 PRESS THE **OK** BUTTON to confirm your selection.
- 8 TURN THE ADJUST KNOB to set the Microwave power level.
- 9 PRESS THE **START** BUTTON.

USE THIS FUNCTION to cook such food as Lasagne, Fish and Potatoe gratins.

THE MAX. POSSIBLE microwave power level when using the Grill + MW is limited to a factory-preset level.

PLACE FOOD on the wire shelf or on the glas drip tray.

<div style="display: flex; justify-content: space-around;"> <div> Grill Grill + MW Turbo Grill </div> </div>		
For food such as lasagna, fish - and potatoe gratin		

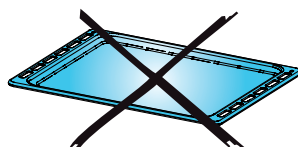
Medium GRILL POWER		01:00 COOK TIME
350 w POWER	Grill + MW	19:00 END TIME

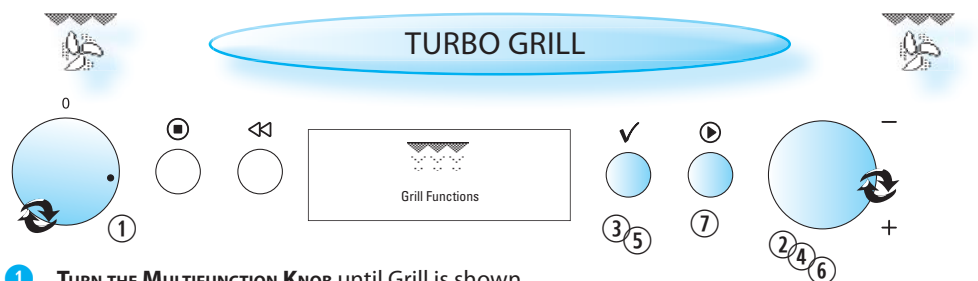
Medium GRILL POWER		01:00 COOK TIME
350 w POWER	Grill + MW	19:00 END TIME

Medium GRILL POWER		01:00 COOK TIME
350 w POWER	Grill + MW	19:00 END TIME

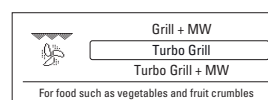
CHOOSING POWER & SHELF LEVEL

GRILL + MW			
SUGGESTED USE	GRILL POWER	MICROWAVE POWER	LEVEL
GRATINS.	MEDIUM	500 - 650 W	2
CHICKEN PIECES, VEGETABLES.	MEDIUM	160 - 350 W	2
FISH STEAKS.	HIGH	90 W	3
BROWNING ONLY DURING COOKING.	HIGH	0 W	





- 1 TURN THE **MULTIFUNCTION KNOB** until Grill is shown.
- 2 TURN THE **ADJUST KNOB** until Turbo Grill is shown.
- 3 PRESS THE **OK** BUTTON to confirm your selection.
- 4 TURN THE **ADJUST KNOB** to set the Grill power level.
- 5 PRESS THE **OK** BUTTON to confirm your setting.
- 6 TURN THE **ADJUST KNOB** set the cooking time.
- 7 PRESS THE **START** BUTTON.



USE THIS FUNCTION TO cook such food as Chicken pieces, Gratinated vegetables and Fruit.

PLACE FOOD on the wire rack.

ENSURE THAT THE UTENSILS used are heat resistant and oven proof before grilling with them.

DO NOT USE PLASTIC utensils when grilling. They will melt. Items of wood or paper are not suitable either.

CHOOSING POWER & SHELF LEVEL

TURBO GRILL		
SUGGESTED USE	GRILL POWER	SHELF LEVEL
CHICKEN FILLETS.	HIGH	2
GRATINATE TOMATOES.	MEDIUM	2
FRUIT GRATIN.	LOW	1
BROWNING ONLY DURING COOKING.	LOW	

TURBO GRILL + MW

- 1 TURN THE **MULTIFUNCTION KNOB** until Grill is shown.
- 2 TURN THE **ADJUST KNOB** until Turbo Grill + MW is shown.
- 3 PRESS THE **OK** BUTTON to confirm your selection.
- 4 TURN THE **ADJUST KNOB** to set the cooking time.
- 5 PRESS THE **OK** BUTTON to confirm your setting.
- 6 TURN THE **ADJUST KNOB** set the Turbo Grill power level.
- 7 PRESS THE **OK** BUTTON to confirm your setting.
- 8 TURN THE **ADJUST KNOB** set the Microwave power level.
- 9 PRESS THE **START** BUTTON.

Turbo Grill

Turbo Grill+MW

Grill
For food such as poultry, stuffed vegetables and...

Medium GRILL POWER		01:00 COOK TIME
350 w POWER	Turbo Grill + MW	19:00 END TIME

Medium GRILL POWER		01:00 COOK TIME
350 w POWER	Turbo Grill + MW	19:00 END TIME

Medium GRILL POWER		01:00 COOK TIME
350 w POWER	Turbo Grill + MW	19:00 END TIME

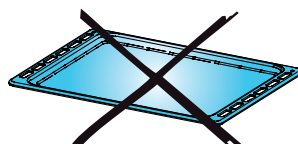
USE THIS FUNCTION TO cook such food as stuffed Vegetables & Chicken pieces.

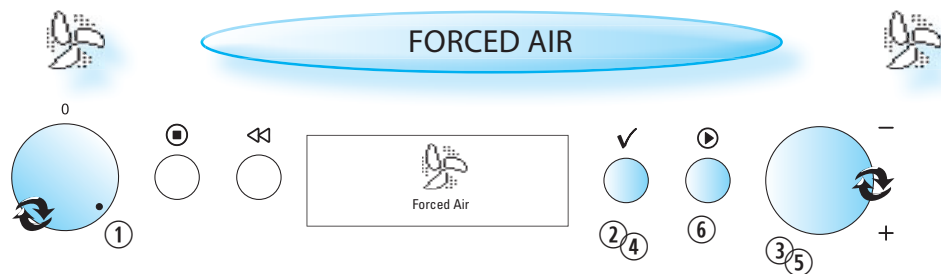
CHOOSING POWER & SHELF LEVEL

THE MAX. POSSIBLE microwave power level when using the Turbo Grill + MW is limited to a factory-preset level.

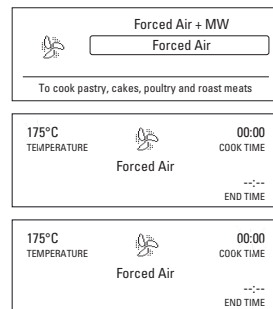
PLACE FOOD on the wire rack.

TURBO GRILL + MW			
SUGGESTED USE	GRILL POWER	MICROWAVE POWER	SHELF LEVEL
CHICKEN HALVES.	MEDIUM	350 - 550 W	3
STUFFED VEGETABLES.	MEDIUM	500 - 650 W	2
CHICKEN LEGS.	HIGH	350 - 500 W	2
BAKED APPLES.	MEDIUM	160 - 350 W	3
BAKED FISH.	HIGH	160 - 350 W	2





- 1 **TURN THE MULTIFUNCTION KNOB** until you find the Forced Air position.
- 2 **PRESS THE OK BUTTON** to confirm your selection.
- 3 **TURN THE ADJUST KNOB** to set the temperature.
- 4 **PRESS THE OK BUTTON** to confirm your selection.
- 5 **TURN THE ADJUST KNOB** to set the cooking time.
- 6 **PRESS THE START BUTTON.**



USE THIS FUNCTION TO cook Meringues, Pastry, Sponge cakes, Soufflés, Poultry and Roast meats.

ONCE THE HEATING PROCESS has been started the cooking time can easily be adjusted with the adjust knob. Use the back button to return to where you can change end temperature.



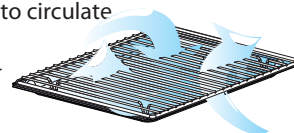


FORCED AIR

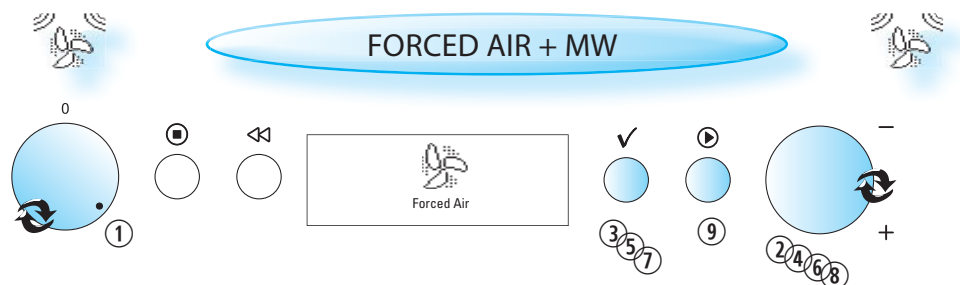


ALWAYS USE THE WIRE RACK to put food on to allow the air to circulate properly around the food.

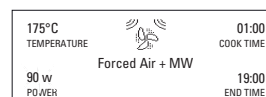
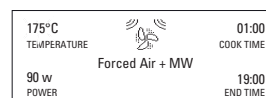
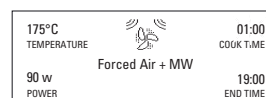
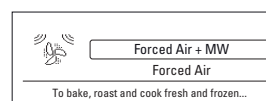
USE THE BAKING PLATE when baking small items like cookies or rolls.



FOOD	ACCESSORIES	OVEN TEMP °C	COOK TIME
ROAST BEEF, MEDIUM (1,3 - 1,5Kg)	DISH on wire rack	170 - 180 °C	40 - 60 MIN
ROAST PORK (1,3 - 1,5Kg)	DISH on wire rack	160 - 170 °C	70 - 80 MIN
WHOLE CHICKEN (1,0 - 1,2Kg)	DISH on wire rack	210 - 220 °C	50 - 60 MIN
SPONGE CAKE (heavy)	CAKE DISH on wire rack	160 - 170 °C	50 - 60 MIN
SPONGE CAKE (light)	CAKE DISH on wire rack	170 - 180 °C	30 - 40 MIN
COOKIES	BAKING PLATE	170 - 180 °C, PREHEATED OVEN	10 - 12 MIN
BREAD LOAF	BAKING DISH on wire rack	180 - 200 °C, PRE-HEATED OVEN	30 - 35 MIN
ROLLS	BAKING PLATE	210 - 220 °C, PRE-HEATED OVEN	10 - 12 MIN
MERINGUES	BAKING PLATE	100 - 120 °C, PRE-HEATED OVEN	40 - 50 MIN



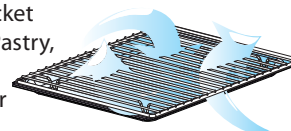
- 1 TURN THE MULTIFUNCTION KNOB until you find the Forced Air position.
- 2 TURN THE ADJUST KNOB until you find the Forced Air + MW is shown.
- 3 PRESS THE OK BUTTON to confirm your selection.
- 4 TURN THE ADJUST KNOB to set the cooking time.
- 5 PRESS THE OK BUTTON to confirm your setting.
- 6 TURN THE ADJUST KNOB to set the temperature.
- 7 PRESS THE OK BUTTON to confirm your setting.
- 8 TURN THE ADJUST KNOB to set the Microwave Power Level.
- 9 PRESS THE START BUTTON.



USE THIS FUNCTION TO cook Roast Meats, Poultry, and Jacket Potatoes, Frozen convenience foods, Sponge cakes, Pastry, Fish and Puddings.

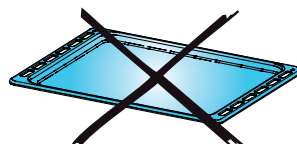
ALWAYS USE THE WIRE RACK to put food on to allow the air to circulate properly around the food.

THE MAX. POSSIBLE microwave power level when using the Forced air + MW is limited to a factory-preset level.



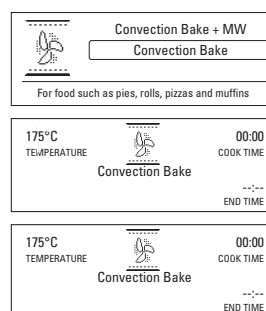
CHOOSING POWER & SHELF LEVEL

FORCED AIR + MW		
SUGGESTED USE	MICROWAVE POWER	SHELF LEVEL
POULTRY, GRATINS.	350 W	3
BAKED FISH.	160 - 350 W	2
ROASTS.	160 W	2
BREAD, CAKES.	90 W	1
BROWNING ONLY DURING COOKING.	0 W	





- 1 TURN THE MULTIFUNCTION KNOB to the Convection Bake position.
- 2 PRESS THE **OK** BUTTON to confirm your selection.
- 3 TURN THE ADJUST KNOB to set the temperature.
- 4 PRESS THE **OK** BUTTON to confirm your setting.
- 5 TURN THE ADJUST KNOB to set the cooking time.
- 6 PRESS THE **START** BUTTON.



USE THIS FUNCTION to bake Pies, Rolls, Pizzas and Muffins.

NOTE: If time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

WHEN COOKING FOOD IN DISHES, place the dishes on the Wire shelf.

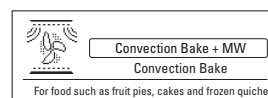
USE BAKING PLATE for rolls and pizzas.

CHOOSING SHELF LEVEL

CONVECTION BAKE		
SUGGESTED USE	TEMPERATURE	SHELF LEVEL
PIE.	As RECOMMENDED	1
PIZZA, MUFFINS.	IN THE RECEPIES.	2



- 1 TURN THE MULTIFUNCTION KNOB to the Convection Bake position.
- 2 TURN THE ADJUST KNOB to the Convection Bake + MW position.
- 3 PRESS THE OK BUTTON to confirm your selection.
- 4 TURN THE ADJUST KNOB to set the cooking time.
- 5 PRESS THE OK BUTTON to confirm your setting.
- 6 TURN THE ADJUST KNOB to set the temperature.
- 7 PRESS THE OK BUTTON to confirm your setting.
- 8 TURN THE ADJUST KNOB to set the microwave power level.
- 9 PRESS THE START BUTTON.



190°C TEMPERATURE		01:00 COOK TIME
90 w POWER	Convection Bake + MW	19:00 END TIME

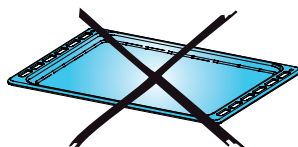
190°C TEMPERATURE		01:00 COOK TIME
90 w POWER	Convection Bake + MW	19:00 END TIME

190°C TEMPERATURE		01:00 COOK TIME
90 w POWER	Convection Bake + MW	19:00 END TIME

USE THIS FUNCTION to cook Fruit Pies, Cakes and Frozen Quiches.

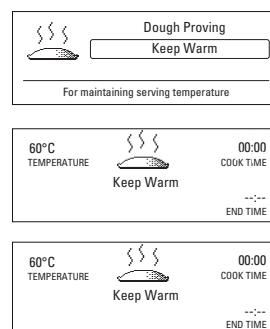
CHOOSING POWER & SHELF LEVEL

CONVECTION BAKE + MW			
SUGGESTED USE	TEMPERATURE	MICROWAVE POWER	SHELF LEVEL
APPLE PIE	As RECOMMENDED IN THE RECEPIES.	350 W	1
FROZEN QUICHE		160 W	2
CAKES		90 W	1
BROWNING ONLY DURING COOKING		0 W	





- 1 TURN THE MULTIFUNCTION KNOB to the Special position.
- 2 TURN THE ADJUST KNOB to the Keep Warm position.
- 3 PRESS THE OK BUTTON to confirm your selection.
- 4 TURN THE ADJUST KNOB to set the cooking time.
- 5 PRESS THE OK BUTTON to confirm your setting.
- 6 TURN THE ADJUST KNOB to set the temperature.
- 7 PRESS THE START BUTTON.

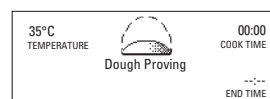
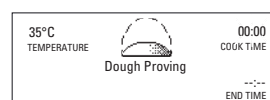
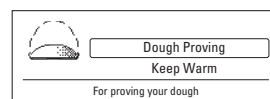


USE THIS FUNCTION to maintain the food at serving temperature (60°C) for any length of time.

NOTE: If time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

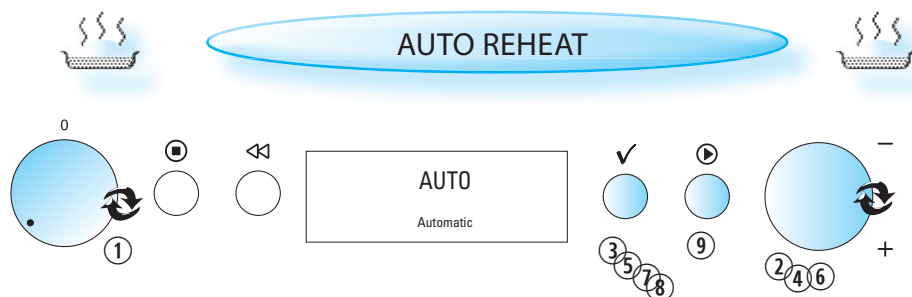


- 1 **TURN THE MULTIFUNCTION KNOB** to the Special position.
- 2 **TURN THE ADJUST KNOB** to the Dough Proving position.
- 3 **PRESS THE OK BUTTON** to confirm your selection.
- 4 **TURN THE ADJUST KNOB** to set the cooking time.
- 5 **PRESS THE OK BUTTON** to confirm your setting.
- 6 **TURN THE ADJUST KNOB** to set the temperature.
- 7 **PRESS THE START BUTTON.**

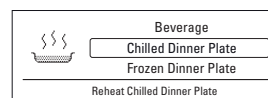
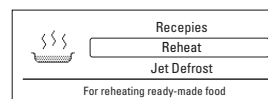


USE THIS FUNCTION to prove your dough. The oven temperature is kept at 35°C.

NOTE: If time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.



- 1 TURN THE MULTIFUNCTION KNOB to the Automatic position.
- 2 TURN THE ADJUST KNOB to the Auto Reheat position.
- 3 PRESS THE OK BUTTON to confirm your selection.
- 4 TURN THE ADJUST KNOB to select food class.
- 5 PRESS THE OK BUTTON to confirm your selection.
- 6 TURN THE ADJUST KNOB to set the weight.
- 7 PRESS THE OK BUTTON to confirm your setting.
- 8 PRESS THE START BUTTON. (The oven may present you with the recommended accessory to use).
- 9 PRESS THE START BUTTON again.



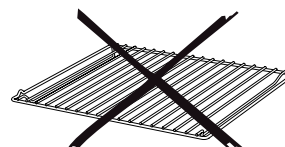
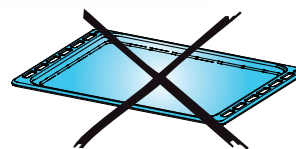
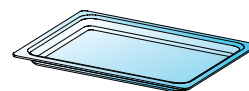
USE THIS FUNCTION when reheating ready-made food either frozen, chilled or room tempered.

PLACE FOOD onto a microwave-safe heat proof dinner plate or dish.

ENSURE the oven is at room temperature before using this function in order to obtain the best result.

SOME FOOD CLASSES REQUIRE the food to be stirred during cooking. In these cases the oven will stop and prompt you to perform the needed action.

ALWAYS USE THE GLASS DRIP TRAY when using this function.





AUTO REHEAT



WHEN YOU ARE SAVING a meal in the refrigerator or "plating" a meal for reheating, arrange the



thicker, denser food to the outside of the plate and the thinner or less dense food in the middle.

ALWAYS COVER FOOD when using this function except when reheating chilled soups in which case a cover is not needed!

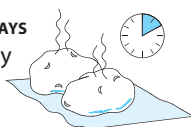


IF THE FOOD IS PACKAGED in such way that it already have a cover, the package should be cut with 2-3 scores to allow for excess pressure to escape during reheating.

PLACE THIN SLICES of meat on top of each other or interlace them.





THICKER SLICES such as meat loaf and sausages have to be placed close to each other.

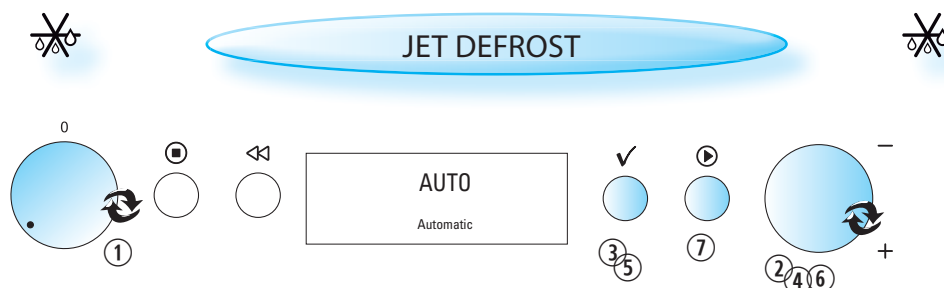
1-2 MINUTES STANDING TIME ALWAYS IMPROVES the result, especially for frozen food.



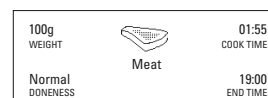
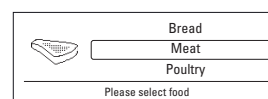
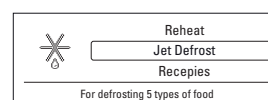
PLASTIC FOIL should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.



RECOMMENDED WEIGHTS		
	DINNER PLATE , chilled (250g - 500g)	PREPARE FOOD IN LINE WITH RECOMMENDATIONS ABOVE. HEAT UNDER COVER.
	DINNER PLATE , frozen (250g - 500g)	FOLLOW THE DIRECTIONS ON PACKAGE, IE. VENTILATION, PRICKING AND SO ON.
	SOUP , chilled (1 - 4 Servings)	REHEAT UNCOVERED IN SEPARATE BOWLS OR IN A LARGE ONE.
	BEVERAGE (1 - 4 Servings)	HEAT UNCOVERED AND USE A METAL SPOON IN A MUG OR CUP.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves"		



- 1 TURN THE MULTIFUNCTION KNOB to the Auto position.
- 2 TURN THE ADJUST KNOB to the Jet Defrost position.
- 3 PRESS THE OK BUTTON to confirm your selection.
- 4 TURN THE ADJUST KNOB to select the type of food you want to defrost.
- 5 PRESS THE OK BUTTON to confirm your selection.
- 6 TURN THE ADJUST KNOB to set the weight of the food.
- 7 PRESS THE START BUTTON.



USE THIS FUNCTION for defrosting Meat, Poultry, Fish, Vegetables and Bread.

Auto Defrost should only be used if the net weight is between 100 g- 3.0 kg.

ALWAYS PLACE THE FOOD on the Glass Drip Tray on shelf level 1.

MIDWAY THROUGH THE DEFROSTING PROCESS the oven stops and prompts you to **TURN FOOD**.

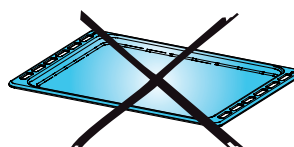
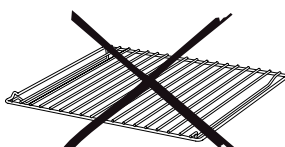
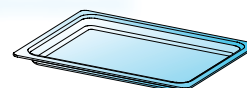
❄️ Open the door.

❄️ Turn the food.

❄️ Close the door and restart by pressing the Start button.

AT THE END OF THE DEFROSTING PROCESS the oven automatically switches to manual defrost mode and waits for you to set a time for further defrosting. If no further defrosting is required at this time, press the Stop button, open the door and remove the defrosted food.

ALWAYS USE THE GLASS DRIP TRAY when using this function.





JET DEFROST



WEIGHT:

THIS FUNCTION NEEDS TO KNOW the net weight of the food. The oven will then automatically calculate the needed time to finish the procedure.

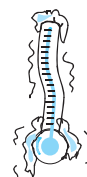


IF THE WEIGHT IS LESSER OR GREATER THAN RECOMMENDED WEIGHT: Follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting.

FROZEN FOODS:

IF THE FOOD IS WARMER than deep-freeze temperature (-18°C), choose lower weight of the food.

IF THE FOOD IS COLDER than deep-freeze temperature (-18°C), choose higher weight of the food.



	FOOD	HINTS
	1 MEAT (100g - 2.0Kg)	Minced meat, cutlets, steaks or roasts. TURN FOOD when oven prompts.
	2 POULTRY (100g - 3.0Kg)	Chicken whole, pieces or fillets. TURN FOOD when oven prompts.
	3 FISH (100g - 2.0Kg)	Whole, steaks or fillets. TURN FOOD when oven prompts.
	4 VEGETABLES (100g - 2.0Kg)	Mixed vegetables, peas, broccoli etc. TURN FOOD when oven prompts.
	5 BREAD (100g - 2.0Kg)	Loaf, buns or rolls. TURN FOOD when oven prompts.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.		



MANUAL DEFROST



FOLLOW THE PROCEDURE for "Cook & Reheat with microwaves" and choose power level 160 W when defrosting manually.

CHECK AND INSPECT THE FOOD REGULARLY. Experience will give you the times needed for various amounts.



MANUAL DEFROST



FROZEN FOOD IN PLASTIC BAGS, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

TURN LARGE JOINTS halfway through the defrosting process.

THE SHAPE OF THE PACKAGE alters the defrosting time. Shallow packets defrost more quickly than a deep block.



BOILED FOOD, STEWS AND MEAT SAUCES defrost better if stirred during defrosting time.

WHEN DEFROSTING it is better to under-thaw the food slightly and allow the process to finish during standing time.

SEPARATE PIECES as they begin to defrost. Individual slices defrost more easily.

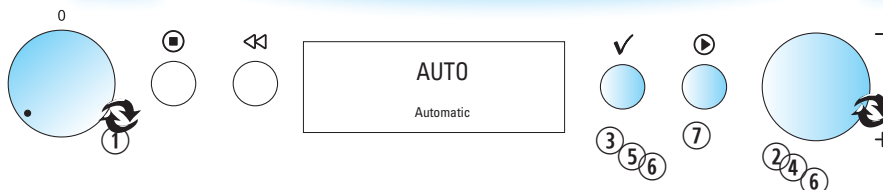
SHIELD AREAS OF FOOD with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).



STANDING TIME AFTER DEFROSTING ALWAYS IMPROVES the result since the temperature will then be evenly distributed throughout the food.

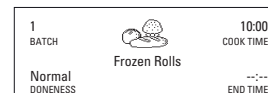
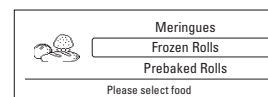
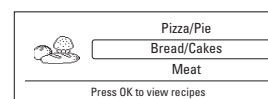
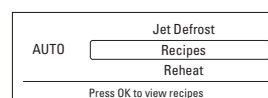


RECIPES



- 1 **TURN THE MULTIFUNCTION KNOB** to the Auto position.
- 2 **TURN THE ADJUST KNOB** to the Recipes position.
- 3 **PRESS THE OK** button to confirm your selection.
- 4 **TURN THE ADJUST KNOB** to select one of the recipes.
- 5 **PRESS THE OK** button to confirm your selection.
- 6 **USE THE OK / ADJUST KNOB** to navigate among and carry out the needed settings.
- 7 **PRESS THE START** button.


USE THIS FUNCTION to quickly navigate to your favorite recipe.





RECIPES




FOOD		AMOUNT	ACCESSORIES	HINTS
 POTATOES	POTATO WEDGES	1Kg - 1,5Kg	GLASS DRIP TRAY	SPRINKLE WITH SALT and spices and some oil. Stir when oven prompts you to do so.
	POTATO GRATIN	4 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL	PEEL AND SLICE 1kg potatoes and place half of the amount in a dish. Sprinkle 200ml grated cheese, salt, pepper, crushed garlic and thyme on the potatoes. Add the remaining potatoes and season. Mix together milk and cream, totally 250-300ml and pour over the potatoes. Sprinkle with 200ml grated cheese on top.
	BOILED POTATOES	500G - 1Kg	MICROWAVE SAFE VESSEL WITH COVER	ADD ½-1DL WATER. Stir when oven prompts you to do so.
	JACKET POTATOES	4 - 8 PCs	GLASS DRIP TRAY	USE LARGE POTATOES around 350g each. Turn over when oven prompts you to do so.
	FRENCH FRIES, FROZEN	500G - 1Kg		SPRINKLE WITH SALT, stir when oven prompts you to do so.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for “Cook and reheat with microwaves”.				



RECIPES




FOOD	AMOUNT	ACCESSORIES	HINTS
ROAST BEEF	1Kg - 1,5Kg	MICROWAVE SAFE & OVEN PROOF VESSEL	SPRINKLE with salt, spices and brush with oil.
ROAST PORK			
LEG OF LAMB	1,5Kg - 2Kg		
ROAST VEAL	1Kg - 1,5Kg		PLACE 250g of button mushrooms and 250g of chopped shallots beside the meat. Turn the roast and stir the vegetables when oven prompts you to do so.
BRATWURST	4 - 12 PCs	USE WIRE SHELF IN GLASS DRIP TRAY	USE SAUSAGES of around 100g each. Cut scores into the skin before grilling. Turn when oven prompts.
 MEAT	SHEPARD'S PIE	MICROWAVE SAFE & OVEN PROOF VESSEL	LIGHTLY FRY together 1½ tbsp butter, 1 chopped onion and 2 finely diced carrots. Add 1tbsp flour and 300ml beef stock and cook until thickened. Add 1tbsp tomato puree and dash of Worcestershire sauce. Stir in 450g minced cooked beef or lamb and season with salt and pepper. COVER THE MEAT STEW with 4 portions of mashed potatoes.
	MEAT LOAF		MIX TOGETHER 4 tbsp bread crumbs, 150ml milk or water and 1 tbsp corn starch. Let soak for 10 minutes. MIX TOGETHER with 400g minced meat, 1½ tsp salt, 1 egg, 1-2 ml pepper and finely chopped onion. Shape to a loaf.
	4 SERVINGS		

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".



RECIPES




FOOD		AMOUNT	ACCESSORIES	HINTS
 POULTRY	ROAST CHICKEN	1Kg - 1,5Kg	MICROWAVE SAFE & OVEN PROOF VESSEL	SPRINKLE with salt, spices and brush with oil.
	CHICKEN LEGS	800G - 1,2Kg	USE WIRE SHELF IN GLASS DRIP TRAY	
	CHICKEN FILLETS, GRILLED			
	CHICKEN FILLETS, BOILED	500G - 1Kg	MICROWAVE SAFE VESSEL WITH COVER	SPRINKLE WITH SALT AND SPICES AND ADD SOME LIQUID (LEMON JUICE OR BOUILLON).
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for “Cook and reheat with microwaves”.				



RECIPES




	FOOD	AMOUNT	ACCESSORIES	HINTS
 FISH	BAKED WHOLE FISH	800G - 1,5Kg	GLASS DRIP TRAY	SCORE THE SKIN and sprinkle with salt and spices. Brush the fish with melted butter and sprinkle eventually some bread crumbs on top.
	BOILED WHOLE FISH	800G - 1,5Kg	GLASS DRIP TRAY and MW wrap	SCORE THE SKIN and sprinkle with salt and pepper. Add some lemon juice or bouillon into the pan (½-1dl).
	FISH FILLETS, BOILED	400G - 1Kg	MICROWAVE SAFE VESSEL WITH COVER	SPRINKLE WITH SALT and spices and add ½dl liquid.
	GRATIN, FROZEN	600G - 1,2Kg	MICROWAVE SAFE & OVEN PROOF VESSEL	IF PACKED IN FOIL, move it to a suitable container.
	FISH STEAKS, GRILLED	4 - 8 PCS	USE WIRE SHELF IN GLASS DRIP TRAY	AROUND 150G EACH, can be marinated in oil and spices some time before. Turn over when oven prompts you to do so.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".				



RECIPES




	FOOD	AMOUNT	ACCESSORIES	HINTS
 VEGETABLES	ROOT VEGETABLES, BOILED	200G - 800G	MICROWAVE SAFE VESSEL WITH COVER	CUT IN EVEN SIZES, add 2-4tbsp water.
	VEGETABLES, BOILED			
	VEGETABLES, FROZEN			ADD 2-4tbsp water.
	TOMATO GRATIN	4 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL	LAYER 4 SLICED TOMATOES (700g) and 1 thinly sliced courgette (250g) in a buttered dish. Season with salt and pepper and herbs and sprinkle 250-300ml grated cheese on top plus some lumps of butter.
	STUFFED PEPPERS		GLASS DRIP TRAY	CUT 4 PEPPERS in half and re-move cores and seeds. Mix together 400g minced beef, ½ chopped onion, 1 egg, 2 tbsp bread crumbs, 4 tbsp milk or water. Season with salt, pepper, curry powder and thyme. Stuff peppers with the mixture and place them on the glass tray. Sprinkle bread crumbs and lump butter on top. Pour 2-3 tbsp tomato juice or water on the Glass Drip Tray.
	VEGETABLE GRATIN, FROZEN	600G - 1,2KG	MICROWAVE SAFE & OVEN PROOF VESSEL	IF PACKED IN FOIL, move it to a suitable container.
	VEGETABLE GRATIN	4 SERVINGS		PLACE 500G-600G COOKED VEGETABLES in a buttered dish. Cover with 200-250ml white sauce and sprinkle grated cheese mixed with bread crumbs on top.

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".



RECIPES




FOOD		AMOUNT	ACCESSORIES	HINTS
 LASAGNE	LASAGNE, HOME MADE	4 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL	<p>COOK A MEAT SAUCE of 400-500g minced beef, 1 chopped onion, 2 tbsp oil, garlic, 500g canned tomatoes and 1½ beef stock cube + 100ml water. Season with salt, pepper and herbs.</p> <p>COOK A WHITE SAUCE of 50g butter, 40g flour (3/4 dl), 600 ml milk. Season with salt, pepper and nutmeg.</p> <p>LAYER THE SAUCES together with 300g lasagne sheets and 100g grated mozzarella in a buttered dish, top with 40 – 50g parmesan.</p>
	LASAGNE, FROZEN	600G - 1,2KG		<p>If PACKED IN FOIL, move it to a suitable container.</p>
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for “Cook and reheat with microwaves”.				



RECIPES




FOOD		AMOUNT	ACCESSORIES	HINTS
 PIZZA / PIE	THIN PIZZA, HOME MADE	1 PLATE	BAKING PLATE	MAKE A DOUGH of 225 ml water, 15g fresh yeast, 20 ml olive oil, 1½ tsp salt, ¾ tsp sugar and approx. 400g flour. Let rise for 15-20 minutes. ROLL IT OUT and place it on the lightly greased baking plate. Top with 250g chopped tomatoes, 150g sliced mozzarella and season with salt, pepper and oregano and dash with some olive oil. LET RISE for about 1 hour.
	PAN PIZZA, HOME MADE			FOLLOW THE INSTRUCTIONS FOR THIN PIZZA but change the amount of ingredients for the dough to the following: 250 ml water, 20g yeast, 25 ml oil, 2 tsp salt and 1 tsp sugar. Amount of flour around 450g.
	PIZZA, CHILLED	250G - 800G		
	PIZZA, FROZEN			
	QUICHE LORRAINE	4 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL	MAKE A DOUGH of 180g (3dl) flour, 125 g butter and 2-3 tbsp water. Line a pie dish with the dough and pre-bake. FILL IT with 150g diced bacon and 150g diced cooked ham. Sprinkle 100g cheese on top. Mix 100 ml milk and 200 ml cream with 3 eggs and season with salt, pepper and thyme and pour over the filling.
	QUICHE, FROZEN	200G - 1KG	GLASS DRIP TRAY	IF PACKED IN FOIL, move it to a suitable container.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".				



RECIPES




FOOD		AMOUNT	ACCESSORIES	HINTS
 BREAD	TIN BREAD	1 - 3 PCs	MICROWAVE SAFE & OVEN PROOF VESSEL	MAKE A DOUGH of 350 ml water + 200 ml milk, 30g fresh yeast, 20g salt, 10g sugar, 70g butter and approx. 1 kg flour. Let stand for 10 minutes. Divide into 3 pieces, form them to balls and let rise under cover for 15 minutes. Form to loaves and place into buttered baking dishes. Let rise under cover for 40-45 minutes.
	SCONES	2 PCs	BAKING PLATE	MAKE A DOUGH of 240g (4dl) flour, ½ tsp salt, 2 tsp baking powder, 50g butter and 150 ml milk. Divide into 2 pieces and form to round cakes, diameter 15cm. Place them on baking plate.
	ROLLS, FROZEN	1 PLATE	BAKING PLATE	
	ROLLS, PRE-BAKED		BAKING PLATE (USE VACUUM- PACKED ROLLS)	

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for “Cook and reheat with microwaves”.



RECIPES



FOOD CATEGORY	FOOD CLASS	AMOUNT	HINTS
 CAKES	APPLE PIE	6 - 8 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		MAKE A DOUGH of 225g flour, pinch of salt, 125g butter and 1-2 tbsp water. Form to a ball and chill for ½ hour. PEEL AND SLICE 500g apples. Roll out ½ of the dough and line a cake dish, diameter 20cm. Fill it with the apples and sprinkle with 75g sugar and some clove. Roll out the remaining dough and cover the apples with it, seal the edges and brush with egg.	
	TART	6 - 8 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		MIX TOGETHER for the dough 150g butter, 150g sugar, 2 egg yolks, pinch of salt, grated lemon rind and 300g flour. Line a pie dish with ¾ of the dough and spread out 250 ml jam over the dough. Roll the remaining dough and cut into strips, make a lattice pattern on top.	
	FRUIT CRUMBLE	6 - 8 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		CRUMBLE TOGETHER 200g flour, 100g sugar and 150g butter. PLACE APPLES (1½ litre sliced + sugar and cinnamon), rhubarb (1kg + 75ml sugar and 1 tbsp corn starch) or frozen berries (600g + 75ml sugar and 1 tbsp corn starch) in a dish and sprinkle the dough on top.	
	SPONGE CAKE	1 CAKE	MICROWAVE SAFE & OVEN PROOF VESSEL
		BEAT 200G BUTTER and 200g sugar until porous. Add 4 eggs one at a time. Mix 200g flour and 1½ tsp baking powder with a pinch of salt and stir in. Pour the batter into a greased and breaded cake dish.	
DUTCH APPLE TART	1 CAKE	MICROWAVE SAFE & OVEN PROOF VESSEL	
	MIX A DOUGH of 300g flour, pinch of salt, 150g sugar, 175g butter and 1egg. Chill for ½ hour. PEEL AND SLICE 1 kg apples and mix with 75g sugar, 100g raisins, 50g chopped almonds, 1 tbsp custard powder and 1 tsp cinnamon. ROLL OUT ¾ of the dough and line a buttered cake tin, diameter 26cm. Sprinkle 2 tbsp bread crumbs over the dough bottom and fill with the mixed apples. Roll out the remaining dough and cut into strips. Arrange the strips in a lattice pattern over the top. Brush with egg yolk mixed with a little water.		
MERINGUES	1 PLATE	BAKING PLATE	
	WHISK 2 EGG WHITES until stiff. Whisk in 80g sugar and vanilla (1-2 drops essence or 2 tsp vanilla sugar). Gently fold in 100g desiccated coconut. Place 18-20 pcs of the mixture on baking plate lined with baking paper.		
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for “Cook and reheat with microwaves”.			

MAINTENANCE & CLEANING

CLEANING IS THE ONLY MAINTENANCE normally required.

FAILURE TO MAINTAIN THE OVEN in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.



DO NOT USE METAL SCOURING PADS,

ABRASIVE CLEANSERS, steel-wool pads, gritty wash-cloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel. **Do NOT SPRAY** directly on the oven.



AT REGULAR INTERVALS, especially if spills have occurred, wipe the base of the oven clean.



USE A MILD DETERGENT, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.



DO NOT ALLOW GREASE or food particles to build up around the door.

FOR STUBBORN STAINS, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.



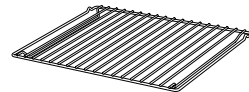
DO NOT USE STEAM CLEANING APPLIANCES when cleaning your microwave oven.

ADDING SOME LEMON JUICE to a cup of water and boiling for a few minutes can eliminate odors inside the oven.

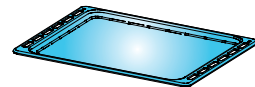
THE GRILL ELEMENT does not need cleaning since the intense heat will burn off any splashes, but the ceiling above it may need regular cleaning. This should be done with warm water, detergent and a sponge. If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes.

DISHWASHER SAFE:

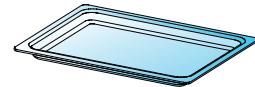
WIRE SHELF.



BAKING PLATE



GLASS DRIP TRAY



TROUBLE SHOOTING GUIDE

IF THE OVEN DOES NOT WORK, do not make a service call until you have made the following checks:

- ❏ The Plug is properly inserted in the wall socket.
- ❏ The Door is properly closed.
- ❏ Check your Fuses and ensure that there is power available.
- ❏ Check that the oven has ample ventilation.
- ❏ Wait for 10 minutes, then try to operate the oven once more.
- ❏ Open and then close the door before you try again.

THIS IS TO AVOID unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.



IF THE MAINS CORD NEEDS REPLACING it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.



SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN. It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.

DO NOT REMOVE ANY COVER.



DATA FOR TEST HEATING PERFORMANCE

IN ACCORDANCE WITH IEC 60705.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

TEST	AMOUNT	APPROX. TIME	POWER LEVEL	CONTAINER
12.3.1	1000 G	10 MIN	750 W	PYREX 3.227
12.3.2	475 G	5 ½ MIN	750 W	PYREX 3.827
12.3.3	900 G	15 MIN	750 W	PYREX 3.838
12.3.4	1100 G	25 - 28 MIN	FORCED AIR 200 °C + 350 W	PYREX 3.827
12.3.5	700 G	25 MIN	FORCED AIR 200 °C + 90 W	PYREX 3.827
12.3.6	1000 G	30 - 32 MIN	FORCED AIR 220 °C + 350 W	PYREX 3.827
13.3	500 G	10 ½ MIN	JET DEFROST	GLASS DRIP TRAY

IN ACCORDANCE WITH IEC 60350.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of heating performance of different ovens. We recommend the following for this oven:

TEST	APPROX. TIME	TEMPERATURE	PREHEATED OVEN	ACCESSORIES	FUNCTION
8.4.1	30 - 35 MIN	150 °C	No	BAKING PLATE	CONVECTION BAKE
8.4.2	18 - 20 MIN	170 °C	Yes	BAKING PLATE	CONVENTIONAL
8.5.1	33 - 35 MIN	160 °C	No	WIRE RACK	CONVECTION BAKE
8.5.2	65 - 70 MIN	160 - 170 °C	Yes	WIRE RACK	CONVECTION BAKE

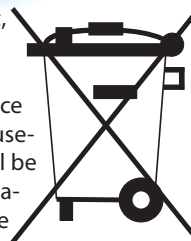
ENVIRONMENTAL HINTS

THE PACKING BOX may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.



THIS APPLIANCE is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

THE SYMBOL on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.



DISPOSAL must be carried out in accordance with local environmental regulations for waste disposal.

FOR MORE DETAILED INFORMATION about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

BEFORE SCRAPPING, cut off the mains cord so that the appliance cannot be connected to the mains.

TECHNICAL SPECIFICATION

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	2800 W
FUSE	16 A
MW OUTPUT POWER	850 W
GRILL	1600 W
FORCED AIR	1200 W
BOTTOM HEATER	1000 W
OUTER DIMENSIONS (HxWxD)	455 x 595 x 560
INNER DIMENSIONS (HxWxD)	210 x 450 x 420



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